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HR2365/05



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User manual

3

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用户手册

24

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# PHILIPS

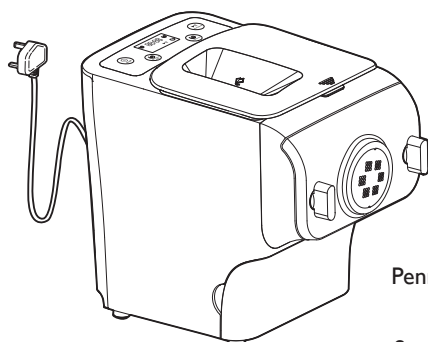
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Read this user manual carefully before you install and use the unit. Save it for future reference.

## What's in the box

Main unit



Shaping discs

Disc cleaning tool

Penne



Use the flat cleaning tool

User manual



Recipe book



Spaghetti/Yellow Noodles  
(Assembled on the appliance upon purchase)



Flour cup



Water cup



Fettuccine/  
Ban Mian



Flat cleaning tool



Angel Hair/  
Mee Kia



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## Important

## Safety

- Read this user manual carefully before you use the appliance, and save it for future reference.

### Warning

- Before you connect the appliance to the power, make sure that the voltage indicated on the bottom of the appliance corresponds to the local power voltage.
- Make sure that the plug is firmly inserted into the power outlet.
- Make sure that your hands are dry before you insert the plug into the power outlet.
- Never connect this appliance to a timer switch, to avoid a hazardous situation.
- Before you insert the plug into the power outlet, make sure that the appliance is assembled correctly.
- If the power cord, the plug, or other parts are damaged, do not use the appliance.
- If the power cord is damaged, you must have it replaced by Philips, a service center authorized by Philips or similarly qualified persons to avoid a hazard.
- Do not replace parts of the appliance yourself.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and maintenance shall not be made by children without supervision.
- Keep the appliance and its power cord out of the reach of children.
- To prevent any accidents, do not use the appliance if it is damaged for any reasons.

## EMF

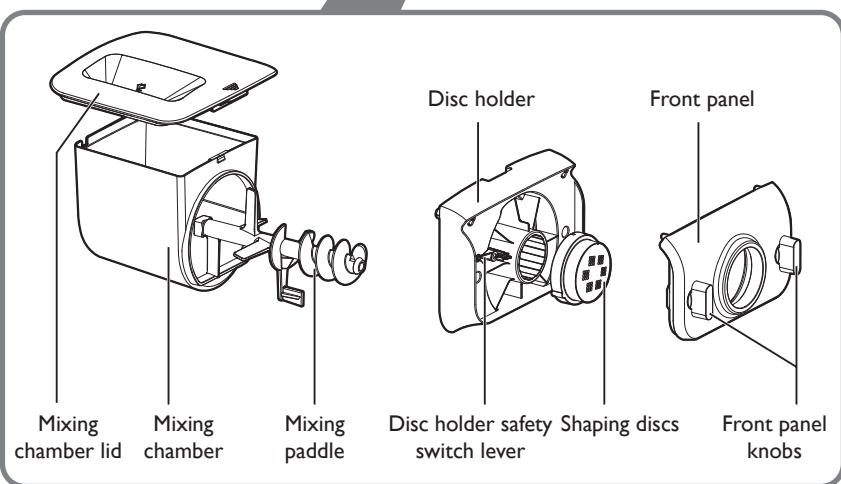
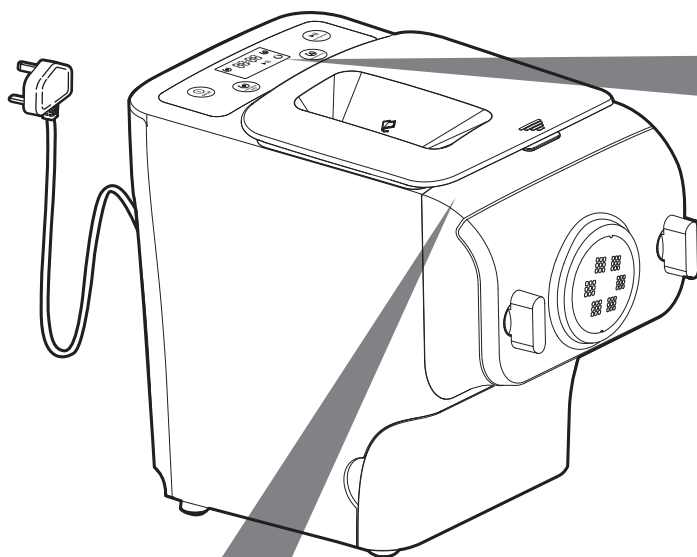
This Philips appliance complies with all applicable standards and regulations regarding exposure to electromagnetic fields.

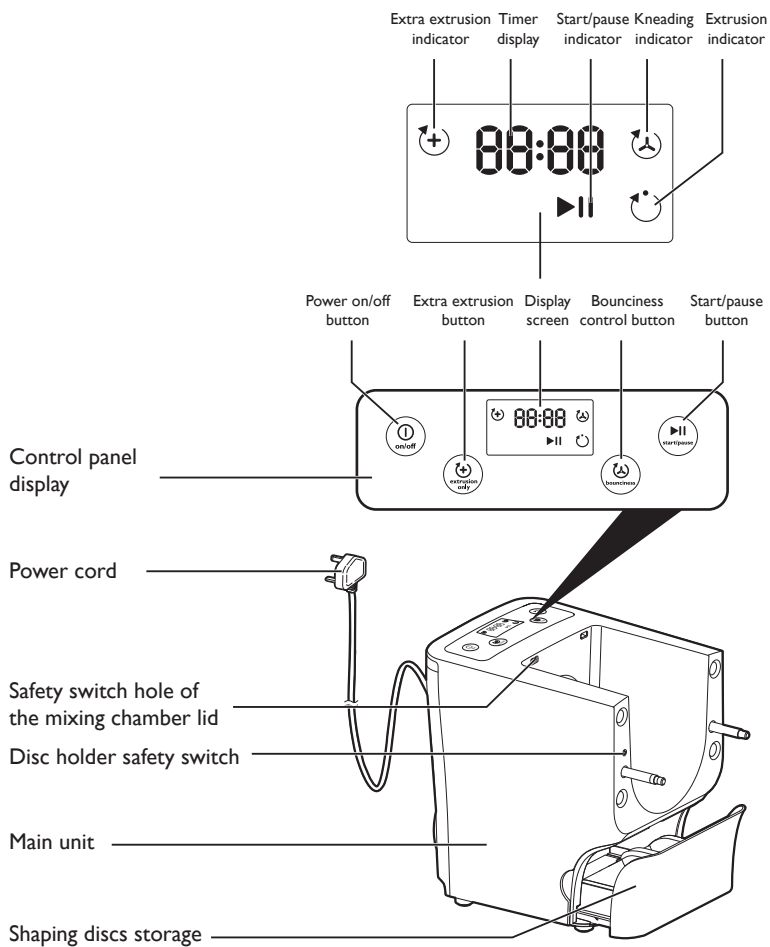


### Caution

- Before using the appliance for the first time, disassemble and wash the accessories thoroughly (see “Disassemble and cleaning before first use” section.)
- The appliance is intended for household use only.
- Do not use this appliance on an unstable or uneven surface.
- Do not disconnect the power cord before the processing is complete. If you have to stop the processing, disconnect the power cord before you perform other operations.
- To better protect the lifetime of the appliance, the continuous working time should be less than 45 minutes. You can restart using the appliance after 15 minutes of rest.
- If you intend to use the appliance continuously, clean the shaping disc with the supplied cleaning tool each time after use. For cleaning ease, do not soak the shaping disc into the water directly.
- Do not bent, jerk, twist or bundle the power code forcibly, nor put heavy goods on it.
- When hearing thunder, do not touch the appliance or the power plug.
- Do not put metal or flammable objects in the mixing chamber.
- Plug off the power cord when you are not using the appliance.
- Do not use the appliance near flammable objects such as table cloth or draper.
- Pull out the power plug immediately when you detect smoke.
- When taking off the power cord, do not pull the cable but grab the plug part.
- Keep the power plug clean.
- Do not put heavy objects on the appliance.
- This appliance is designed as consumer kitchen appliance. Do not use for the purpose.
- Do not move the appliance while it is operating.
- Disconnect the power and remove the power cord before cleaning or disassembling this appliance.
- Do not immerse the main unit in water.
- Place the appliance to a dry and well ventilated place after use.
- To prevent a short circuit or an electric shock, do not pour water or any liquid into the safety switch.
- Do not use dishwasher to clean the machine and the accessories.

## Overview





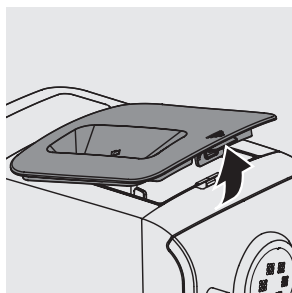
## Disassembling and cleaning before first use



### Caution

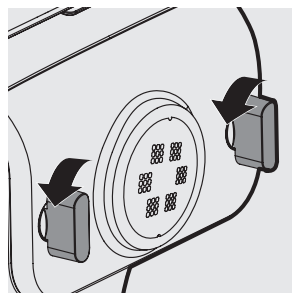
- Do not use water to rinse or soak the main unit.
- Do not use a scourer or similar cleaners as these will scratch the plastic surface and affect the lifetime of the noodle maker.
- Take extra caution when cleaning the parts to avoid getting cut by the edges.
- Take out all the parts and accessories.
- Clean the parts and accessories before first use (see “Cleaning” section).
- Do not use dishwasher to clean the machine and the accessories.

- 1 Remove the chamber lid from the appliance.

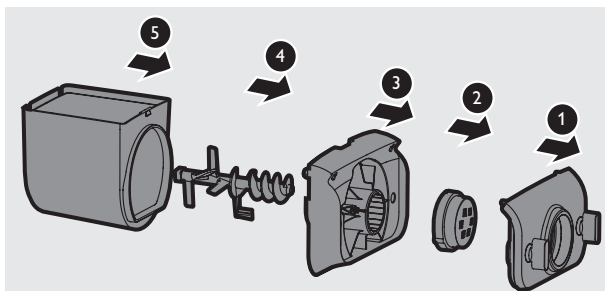


- 2 Loosen the front panel control knobs.

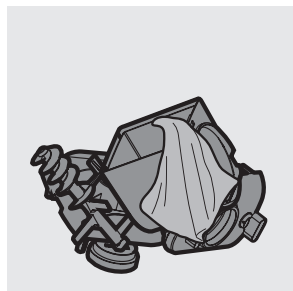
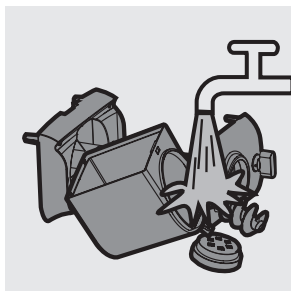
※ The front panel is heavy. Take extra caution when removing it.



- 3** Disassemble the front panel, the shaping disc, the shaping disc holder, the mixing paddle, and the mixing chamber in order.



- 4** Clean all detachable parts, and wipe them dry.



## Assembling

Follow below assembling steps to install the noodle maker.

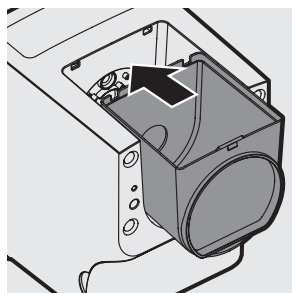


- Make sure to tighten the front panel knobs during assembly.
- Make sure the appliance is not plugged in when assembling the appliance.

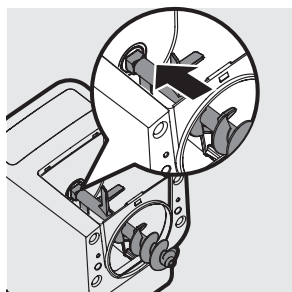
### Caution

- Before using the noodle maker, make sure all parts and accessories are completely dry.

- 1 Push the mixing chamber into the appliance.



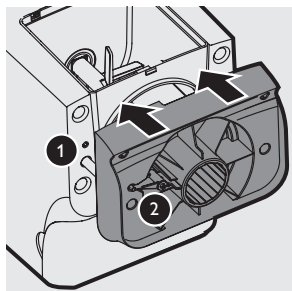
- 2 Point the mixing paddle to the hole in the main unit. Insert the mixing paddle all the way into the main unit.



- 3 Attach the disc holder onto the appliance.

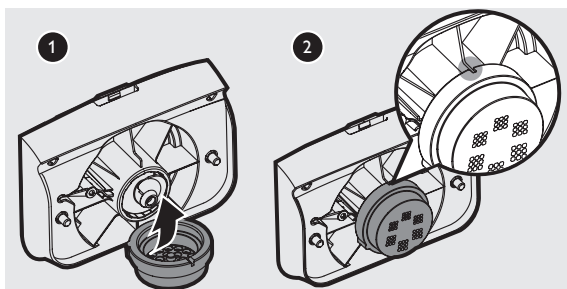
- ※ ❶ Disc holder safety switch
- ※ ❷ Disc holder safety switch lever

※ Check that the safety switch ❶ and safety switch lever ❷ are set as shown in the illustration to the right.



- 4 Put the shaping disc onto the disc holder ❶, and make sure it is firmly fixed on the disc holder ❷.

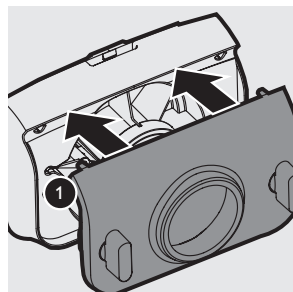
※ Make sure the inner cavity of the shaping disc and the disc holders is properly fitted.



- 5 Attach the front panel to the main unit.

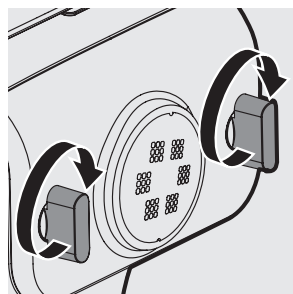
※ ❶ Disc holder safety switch lever

※ Make sure the front panel is completely fastened before using the appliance.  
※ The front panel is heavy. Take extra caution when assembling it.



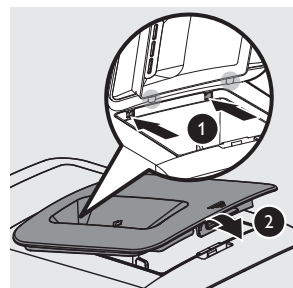
- 6 Fasten the front panel control knobs.

※ If the front panel or the shaping disc is not properly assembled, the safety switch will prevent the appliance from working.



- 7 Close the chamber lid properly.

※ If the chamber lid is not properly installed, the safety switch will prevent the appliance from working.



## Using the noodle maker

- Make sure to follow the right order to add flour and water into the chamber. Put in the flour into the chamber first, then place the chamber lid onto the chamber. Start the noodle maker, and then slowly pour water along the entire length of the opening in the lid.
- Do not pour water into the mixing chamber before turning on the noodle maker. Follow the instruction carefully to enjoy homemade noodles.



### Cautions

- Never put in excessive ingredients in the noodle maker. Otherwise, it will damage the appliance. The maximum amount of flour used for each batch is 500g.
- Do not put in any ingredients that are 60°C or above to the noodle maker, nor place the noodle maker in surroundings with high temperature (60°C), for instance in a high temperature sterilization. This will deform the appliance.
- Never pour in water before you place the chamber lid onto the chamber. Do not pour in any liquids into the safety switch hole.

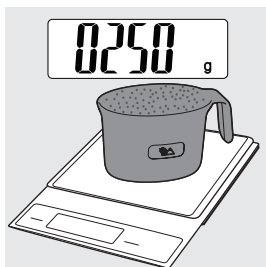
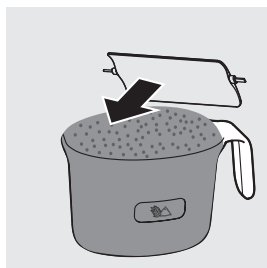
※ After processing, it is normal to find some leftover dough inside the mixing chamber.

## Preparing the ingredients

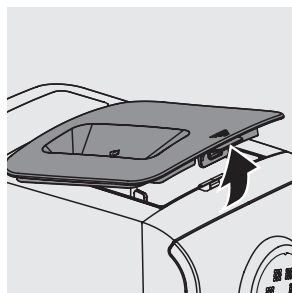
- 1 Measure one full cup of flour. Scrape off any excessive flour from the cup edge with the supplied flat cleaning tool. One full cup is equivalent to 1-2 servings.

※ Do not shake or hit the flour cup to remove excessive flour. This will affect the flour weight.

You can also use a kitchen scale to measure the flour. For instance, ~250g flour makes approximately 1-2 servings; ~500g flour makes approximately 3-4 servings of fresh pasta.

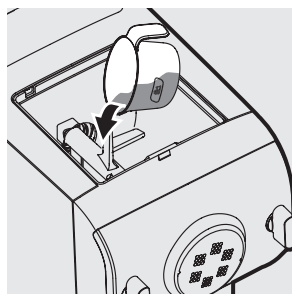


## 2 Remove the chamber lid.



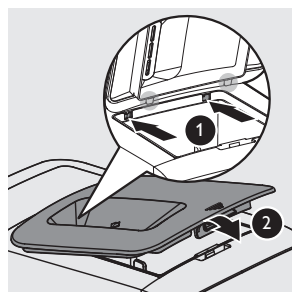
## 3 Pour the flour into the chamber.

- ※ If the chamber lid is not closed properly, the appliance will not start processing. If the chamber lid is open or loose during processing, the appliance will automatically pause the processing.
- ※ The appliance will not work if the chamber lid is not properly closed. During the noodle making process, if the chamber lid becomes loose, the appliance will automatically stop working.



## 4 Close the chamber lid properly.




- ※ Do not pour water into the mixing chamber before turning on the noodle maker.
- ※ There are 2 sets of water markings on the supplied water cup. One set is for normal noodle making, and the other set is for egg noodle and other flavor noodle making.




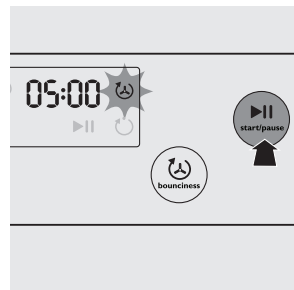
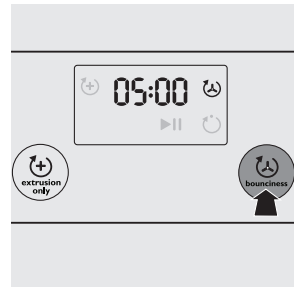
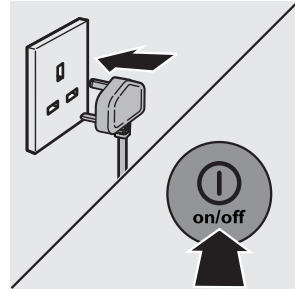
## 5 Refer to the "Noodle-making recipe table" on page 19 and measure the required amount of water by using the provided water cup.



## Selecting the noodle making program

- 1 Connect to the power: The noodle maker will sound once, and all indicators will flash once. Press the power on/off button (  ) to switch on the noodle maker. The display light up.
- 2 The default kneading time is 5 minutes. Press the bounciness control button (  ) to set the kneading time from 5 to 8 minutes. You can adjust the kneading time for different types of noodles and your own preference.
- 3 Press the start/pause button (  ) to start processing.

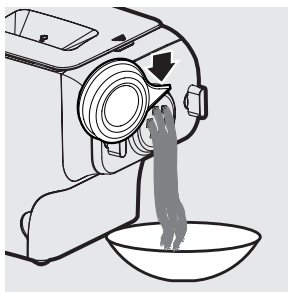
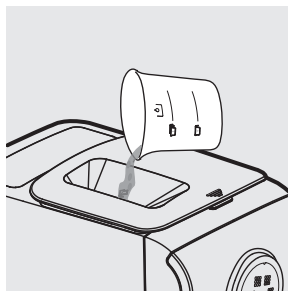
- ※ The appliance beeps once, and the kneading indicator (  ) starts flashing.
- ※ The selected kneading time starts to count down.



- 4 After the kneading starts, slowly pour in the water or water+egg mixture along the entire length of the slot in the lid.

※ Do not add in other ingredients after you have poured in the water during kneading. Otherwise, it will affect the result of the noodle texture.

※ When the kneading process is finished, the appliance beeps and pauses for 10 seconds to prepare for extruding. The extruding indicator (⏻) starts flashing. After 10 seconds, the appliance will automatically start extruding noodles. Put the dish or tray under the shaping disc to collect the extruded noodles.



- 5 After the program is finished, cut the noodles into the desired length with the supplied cleaning tool.

※ Move the cleaning tool downwards to cut the noodles.

※ The extruding time depends on the amount of ingredients in the mixing chamber.

※ Due to the auto-sensing technology during extrusion, the total extrusion time varies from 6 mins to 14 mins, and the mixing paddle will be moving backward one to three times to pick up dough for further extrusion. This is not a machine error.

※ You may find some fine noodle threads on the noodle surface. This is normal.

※ If the ratio of water and flour is not correct, the extrusion will not succeed. In this case please prepare the ingredients from scratch.

- 6 After the noodle making is complete, if you notice there is some leftover dough inside the chamber, you can press the extra-extruding button (⏻) and press start/pause (⏻) for extra extrusion. The countdown timer of the extra-extruding program is 3 minutes.

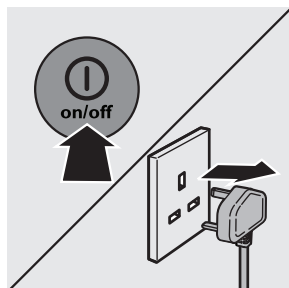
## Cleaning



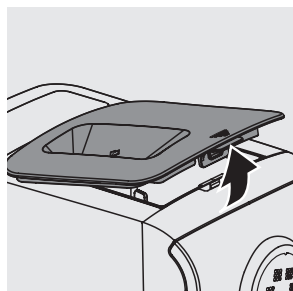
### Cautions

- Disconnect the power and remove the power cord before cleaning or disassembling this appliance.
- Do not immerse the main unit in water.
- Do not use a scourer, caustic cleaners, or abrasive cleaners (for examples, gasoline, alcohol, and propanol) to clean the appliance.
- Clean the appliance each time after use, or the appliance might not operate properly.
- Take extra caution when cleaning the appliance to avoid getting cut the the edges.
- Do not use dishwasher to clean the machine and the accessories.

- 1 Press the power on/off button (Ⓢ) to turn off the noodle maker; and then disconnect it from the power outlet.

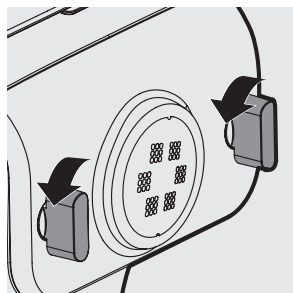


- 2 Remove the chamber lid from the appliance.

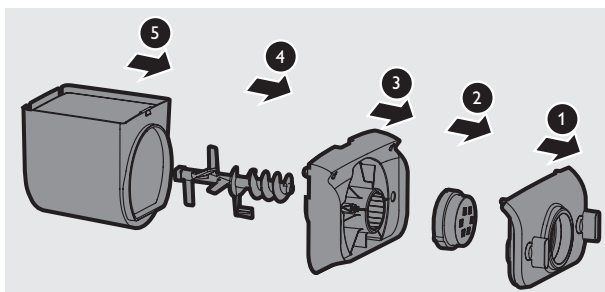


### 3 Loosen the front panel control knob.

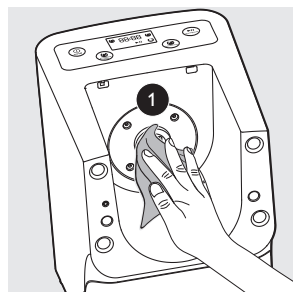
※ The front panel is heavy. Take extra caution when removing it.



### 4 Disassemble the front panel, the shaping disc, the shaping disc holder, the mixing paddle, and the mixing chamber in order.

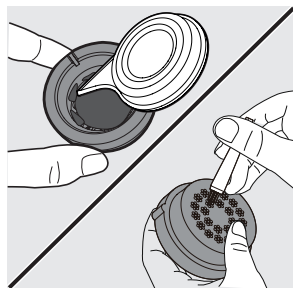
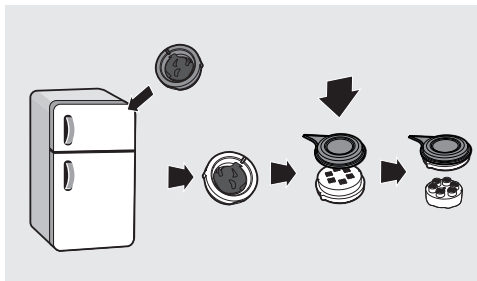


### 5 Use a dry cloth to clean flour residue in the hole ❶ where the mixing paddle is placed.

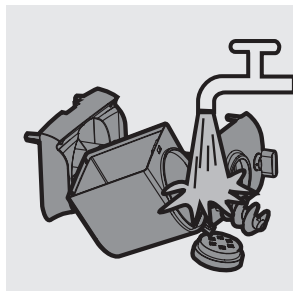


### 6 Clean the shaping disc with the supplied cleaning tool to remove the dough residues. After that, you can clean it with water.

※ For better cleaning result, put the shaping disc into the freezer for 2 hours. Then use the cleaning tool to poke the dough in the holes out.

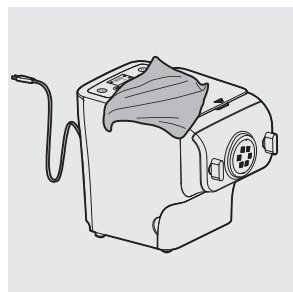


- 7 Clean all detachable parts.



- 8 Use a dry cloth to clean the main unit, control panel, and the exterior of the noodle maker.

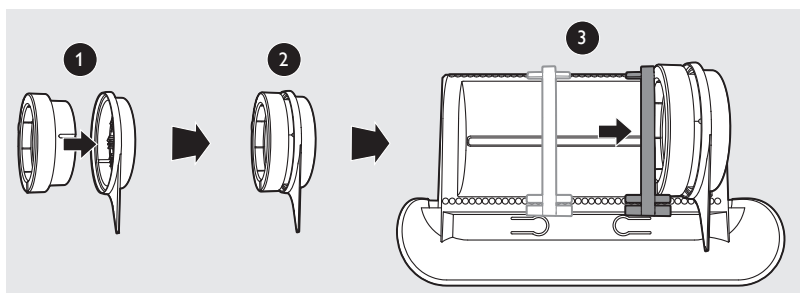
※ After cleaning, make sure all parts and the shaping disc storage air dry thoroughly before storing. Assemble the noodle maker back for next use.



### Storing the shaping discs and cleaning tools

- 1 Insert the shaping disc and cleaning tool together; Put them into the storage drawer; Move the sliding bar to secure the shaping discs and cleaning tools.









※ Make sure the cleaning tools and shaping discs are dry before putting them into the storage drawer.



Refer to the recipe booklet for detailed recipes.

## Noodle-making recipe table

- ※ To guarantee the quality of the noodle, use gluten flour to make noodle. Follow the recommended proportion to add the ingredients.
- ※ Seasonal changes and using ingredients from different regions may affect the flour/water ratio. You may adjust based on the recommended proportion.
- ※ When making the egg noodle or vegetable noodle, make sure you whisk the egg mixture or vegetable juice evenly with the water before pouring into the chamber.
- ※ For recipes other than the above, please refer to the recipe booklet or adjust the flour and water ratio based on the above recipe.

Flour/water ratio table			
Flour	Normal noodle	Vegetable juice noodle	Egg noodle
	Water (marking)	Water (marking)	Egg+Water mixture (marking)
 1 cup (~250g)	 Amount of water needed for a cup of flour (~85ml)	 Amount of vegetable juice needed for a cup of flour (~85ml)	 Amount of egg+water mixture needed for a cup of flour (~95ml)
 2 cups (~500g)	 Amount of water needed for 2 cups of flour (~170ml)	 Amount of vegetable juice needed for 2 cups of flour (~170ml)	 Amount of egg+water mixture needed for 2 cups of flour (~190ml)

## Troubleshooting

Check this chapter if you encounter problems when using the appliance.

### The indicators do not light up.

- **The power plug is connected incorrectly.**  
Check whether the power plug is plugged correctly.
- **The power button is not pressed.**  
Press the power on/off button (⏻).

### After pressing the start/pause button (⏻) the appliance sounds but it does not work.

- **The chamber is assembled incorrectly.**  
**The shaping disc, or the front panel is assembled incorrectly.**  
Make sure you follow the user manual to assemble all parts correctly.

### The safety switch is triggered and the appliance suddenly stops or suddenly restarts during the processing.

- **The front panel knob is loosen.**  
Make sure the front panel is securely assembled.
- **Excessive ingredients in the noodle maker.**  
The maximum amount of flour used for each batch is 500g. If more than 500g is added, please reduce the amount of flour before next batch.

### During processing, the appliance stops. There is no alarm sound or flashes.

- **The noodle maker is overheat due to long continuous working time.**  
Disconnect from the power, and allow the noodle maker to cool down. To better protect the lifetime of the appliance, the continuous working time should be less than 45 minutes. You can restart using the appliance after 15 minutes.

The appliance stops during processing, then EEEE is displayed on the screen, the indicators are flashing quickly, and the alarm sounds.

- **The mixing paddle can be blocked by some foreign objects.**  
The dough can be too dry.  
The wrong program is selected.  
Disconnect from the power, clean the noodle maker, and follow the user manual again to restart the noodle making.

Too much leftover dough inside the chamber.

- **The flour is either exposed to moisture before use, or the dough is too wet.**  
Keep your flour dry during storage. Follow the user manual to restart the noodle making.
- **The chamber, the mixing paddle, the shaping disc are not cleaned properly before use.**  
Make sure all parts are clean before use.
- **The mixing paddle or the chamber is still wet.**  
Make sure all parts are dry before use.
- **Water is not poured in the right order.**  
The flour type is not suitable.  
Follow the user manual to make noodle.

Small amount of water is leaking out from the appliance.

- **Water is added before the program starts.**  
Follow the user manual to add water right after the program starts.

The mixing paddle is running idle, and there is no noodle coming out.

- **The ratio of the flour and water is incorrect.**  
Disconnect the plug from the power socket and discard dough. Clean the noodle maker, re-measure ingredients correctly and follow the user manual instructions again to restart the noodle making.

## Product information

Model	HR2365/05
Motor power	200W
Rated voltage	AC230V (50Hz)
Dimensions (L x W x H)	215mm x 343mm x 300mm
Weight	7.8kg

※ For rated voltage and frequency information, refer to the typeplate on the product. Product information is subjected to change without prior notice.

## Recycling

Do not throw away the appliance with normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.



## Guarantee and service

If you have a problem, need service or need information, see [www.philips.com/support](http://www.philips.com/support) or contact the Philips Consumer Care Center in your country.



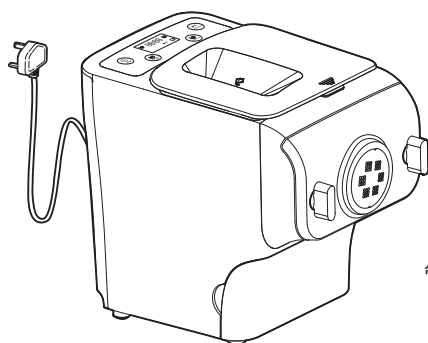
感谢您的惠顾，欢迎光临飞利浦！

为充分享受飞利浦提供的支持，请在 [www.philips.com/welcome](http://www.philips.com/welcome) 注册您的产品。

在安装和使用产品之前，请仔细阅读本用户手册。妥善保管以供日后参考。

## 包装盒内物品

主装置



塑形模块

清洁工具



使用扁平  
清洁工具

说明书



食谱



意大利面 / 黄面  
(购买时即已安装在机器上)



面粉杯



水杯



意大利  
细面 /  
板面



扁平清洁工具



龙须面 /  
细面



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## 重要信息

## 安全

- 使用本产品之前，请仔细阅读本用户手册，并妥善保管以备日后参考。



- 在产品连接到电源之前，确保产品底部上标示的电压与当地的电源电压相符。
- 确保插头牢固插入电源插座。
- 将插头插入电源插座之前，双手要保持干燥。
- 切勿将本产品连接到定时器，以免发生危险。
- 将插头插入电源插座之前，确保正确组装产品。
- 如果电源线、插头或其他部件受损，请勿再使用本产品。
- 如果电源线损坏，为避免危险，必须由飞利浦或其授权的服务中心，或类似的专职人员进行更换。
- 请勿自行更换产品部件。
- 本产品适合由 8 岁或以上年龄的儿童以及肢体不健全、感觉或精神上有障碍或缺乏相关经验和知识的人士使用，但前提是有人对他们使用本产品进行监督或指导，以确保他们安全使用，并且让他们明白相关的危害。不得让儿童玩耍本产品。请勿让儿童在无人监督的情况下清洁和保养产品。
- 请将产品和电源线放在儿童接触不到的地方。
- 为防止发生意外，如果产品因任何原因发生损坏，请勿再使用。

## EMF

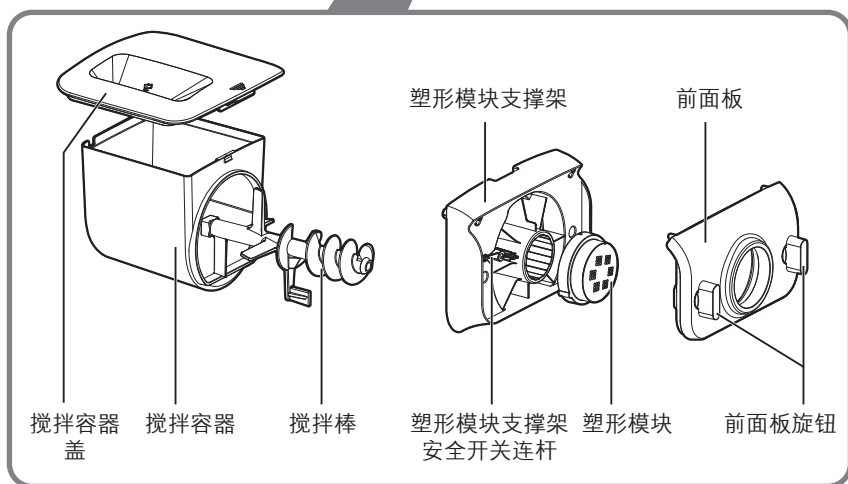
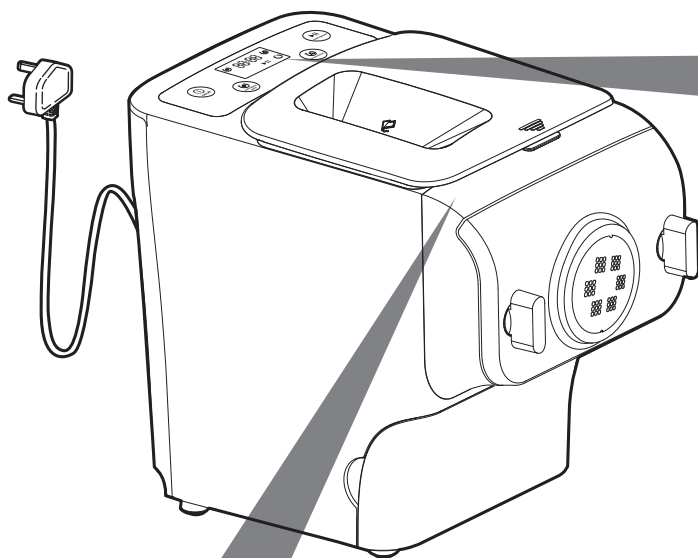
本飞利浦产品符合所有有关暴露于电磁场的适用标准和法规。

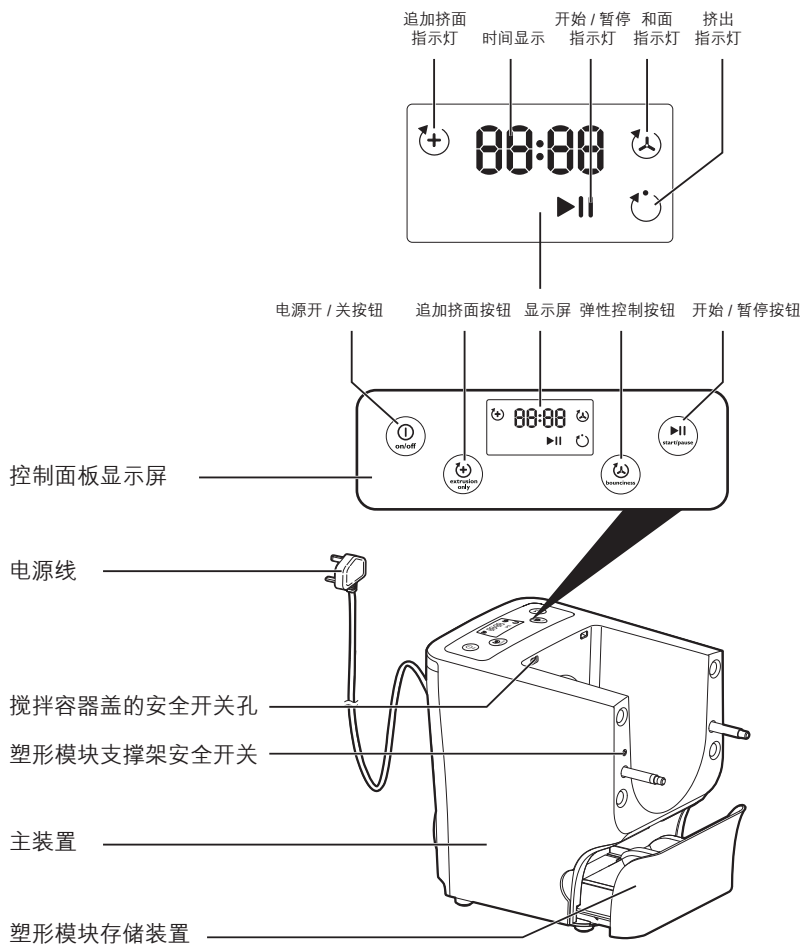


### 警告

- 首次使用产品之前，拆卸并彻底清洗附件（请参阅“首次使用前的拆卸和清洁”部分。）
- 本产品仅限于家用。
- 请勿在不稳固或不平坦的表面上使用本产品。
- 加工完成之前，请勿拔掉电源线。如果必须停止加工，请先拔掉电源线再执行其他操作。
- 为更好地延长使用寿命，产品的连续工作时间应不得超过 45 分钟。停机 15 分钟后可重新使用产品。
- 如果要连续使用产品，请在每次使用后用随附的清洁工具清洁塑形模块。为便于清洗，请不要将塑形模块直接浸入水中。
- 请勿强行弯折、猛拉、扭曲或捆扎电源线，也不要放在上面放重物。
- 打雷时不要触摸产品或电源插头。
- 请勿将金属物或易燃物放入搅拌容器中。
- 不使用产品时请拔下电源线。
- 请勿在桌布或布帘等易燃物附近使用产品。
- 发现冒烟时请立即拔出电源插头。
- 取下电源线时不要拉扯线缆，而要抓住插头部分。
- 请保持电源插头洁净。
- 请勿将重物放在产品上。
- 本产品旨在作为厨房用具使用。请勿将本产品用于任何其他用途。
- 请勿在使用期间移动本产品。
- 清洁或拆卸本产品之前，请断开电源并拔出电源线。
- 请勿将主装置浸入水中。
- 使用后，将产品置于干燥和通风良好的地方。
- 为防止短路或触电，请勿让水或任何液体流入安全开关。
- 请勿使用洗碗机清洗机器和附件。

## 总体说明





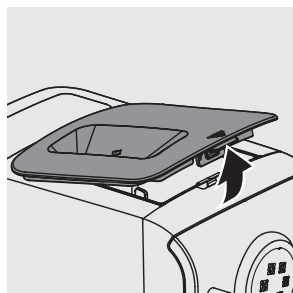
## 首次使用前的 拆卸和清洁



警告

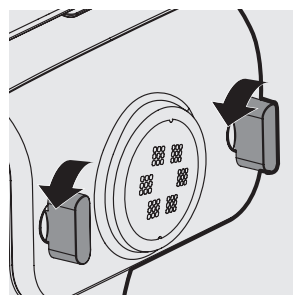
- 请勿用水冲洗或浸泡主装置。
- 请勿使用钢丝绒或类似的清洁工具，以免刮花面条机的塑料表面和影响使用寿命。
- 清洁部件时要加倍小心，以免被边缘割伤。
- 取出所有部件和附件。
- 首次使用前请清洁部件和附件（请参阅“清洁”部分）。
- 请勿使用洗碗机清洗机器和附件。

### 1 从产品上卸下搅拌容器盖。

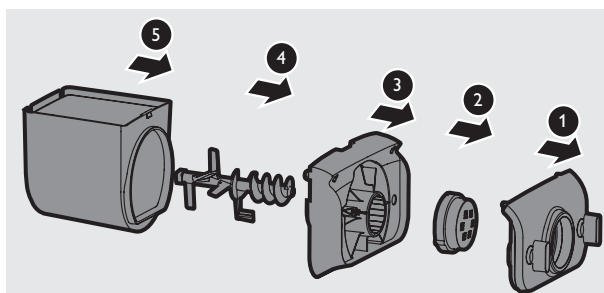


### 2 拧松前面板控制钮。

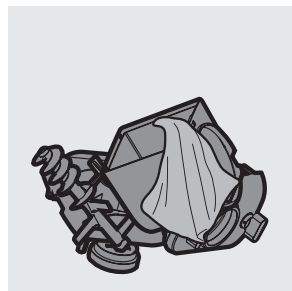
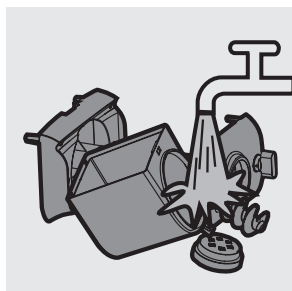
※ 前面板很重。取下时要加倍小心。



- 3 依次卸下前面板、塑形模块、塑形模块支架、搅拌棒和搅拌容器。



- 4 清洁所有可拆卸部件，然后擦干。



## 组装

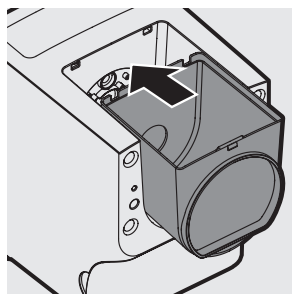
按照以下组装步骤安装面条机。



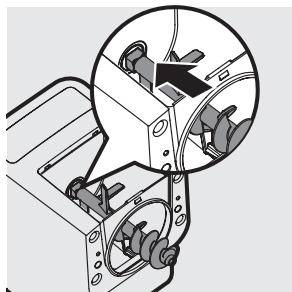
警告

- 组装时确保拧紧前面板旋钮。
- 组装时产品不要通电。
- 使用面条机之前，确保所有部件和附件完全干燥。

### 1 将搅拌容器推入产品。



### 2 将搅拌棒对准主装置中的孔。将搅拌棒一直插入主装置。

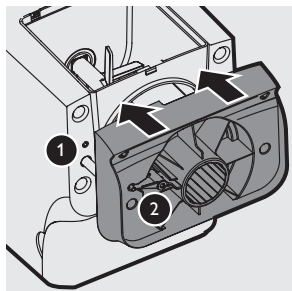


### 3 将塑形模块支撑架安装到产品上。

※ ❶ 塑形模块支撑架安全开关连杆

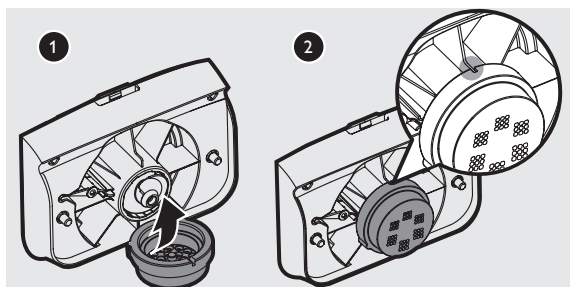
※ ❷ 塑形模块支撑架安全开关连杆

※ 检查安全开关 ❶ 和安全开关杆 ❷ 是否按右图所示设置完毕。



- 4 将塑形模块放到塑形模块支撑架 ❶ 上，确保将其牢固固定到塑形模块支撑架 ❷ 上。

※ 确保正确安装塑形模块和塑形模块支撑架的内腔。

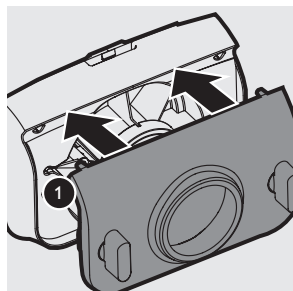


- 5 将前面板安装到主装置上。

※ ❶ 塑形模块支撑架安全开关连杆

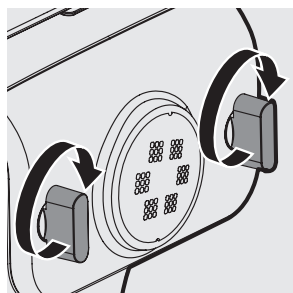
※ 使用产品之前，确保牢固固定前面板。

※ 前面板很重。组装时要加倍小心。



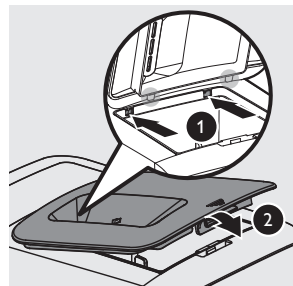
- 6 拧紧前面板控制钮。

※ 如果前面板或塑形模块组装不正确，安全开关会阻止产品工作。



- 7 盖好搅拌容器盖。

※ 如果搅拌容器盖安装不正确，安全开关会阻止产品工作。



## 使用面条机

- 确保依照正确的顺序将面粉和水加入搅拌容器。先将面粉放入搅拌容器，然后再盖好搅拌容器盖。启动面条机，然后沿着盖的整个开口缓慢注水。
- 打开面条机之前，请勿将水倒入搅拌容器。按照说明仔细操作，享受自制面条的乐趣。



注意

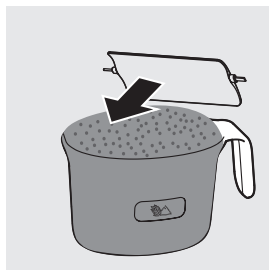
- 请勿在面条机中装入过多的原料。否则会损坏产品。每次可用最大面粉量为 500 克。
- 请勿将 60°C 或以上温度的原料放入面条机，也不要将面条机放在高温 (60°C) 环境中，例如高温消毒。这样会使产品变形。
- 在盖好搅拌容器盖之前，请勿向搅拌容器注水。请勿将任何液体倒入安全开关孔。

※ 加工完成后，搅拌容器中有剩面是正常现象。

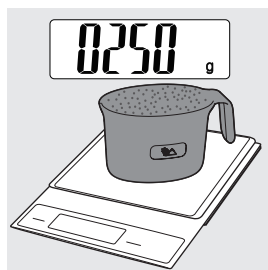
## 准备原料

- 1 取出面粉杯，舀满面粉，用附带的扁平清洁工具沿杯口刮去多余的面粉，即一满杯（1-2 人份，约 250 克）。

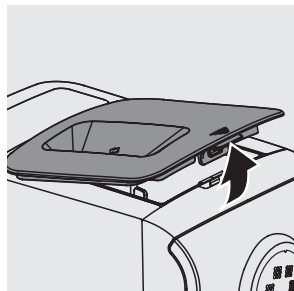
※ 不要抖动或者敲击面粉杯，否则会影响面粉重量



您也可以使用厨房秤称量面粉。例如，250 克面粉适合制作 1-2 份面条；500 克面粉适合制作 3-4 份面条。



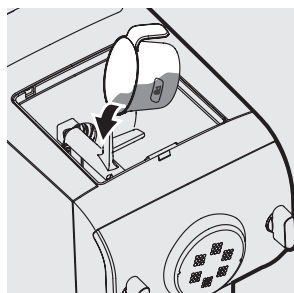
## 2 取下搅拌容器盖。取下搅拌容器盖。



## 3 将面粉倒入搅拌容器。

※ 如果搅拌容器盖未盖好，产品不会开始加工。加工期间，如果搅拌容器盖打开或松动，产品将自动暂停加工。

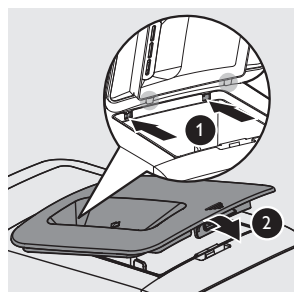
※ 如果搅拌容器盖未盖好，产品不会工作。在面条制作期间，如果搅拌容器盖出现松动，产品会自动停止工作。



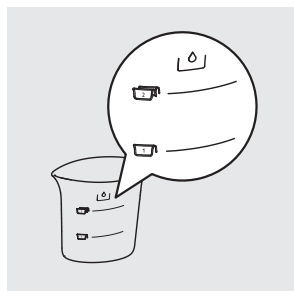
## 4 盖好搅拌容器盖。

※ 打开面条机之前，请勿将水倒入搅拌容器。

※ 随附的水杯上有两种水位标记。一种用于制作普通面条，另一种用于制作鸡蛋面和其他口味的面条。

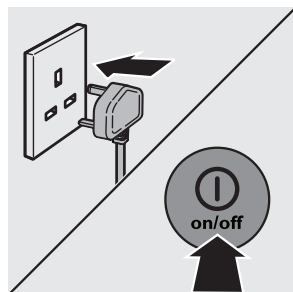


## 5 请参阅第 41 页上的“面条制作配方表”并使用随附的水杯测量所需的水量。

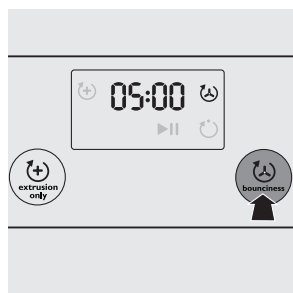


## 选择面条制作程序

- 1 连接电源。面条机会响一声，所有指示灯会闪烁一次。按电源开 / 关按钮 (ⓘ) 打开面条机。显示屏会亮起。



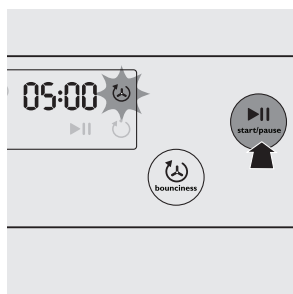
- 2 默认和面时间为 5 分钟。按弹性控制按钮 (Ⓢ) 可将和面时间设置为 5 至 8 分钟。您可以根据面条种类及个人喜好调整和面时间。



- 3 按开始 / 暂停按钮 (⏮) 开始加工。

※ 产品发出一声蜂鸣音，和面指示灯 (Ⓢ) 开始闪烁。

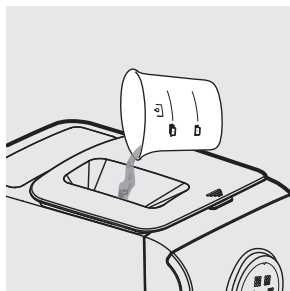
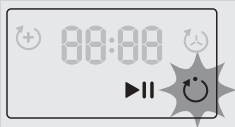
※ 选定的和面时间开始倒数。



## 4 和面开始后，沿着盖中的整个槽沟缓慢倒入水或水蛋混合物。

※ 在和面过程中，注水后就不要再加入其他原料。否则，会影响最终的面条质地。

※ 和面过程完成后，产品会发出蜂鸣音并暂停 10 秒钟以准备挤出。挤出指示灯 (🕒) 开始闪烁。10 秒钟后，产品会自动开始挤出面条。将盘子或碟子放在塑形模块下接收挤出的面条。



## 5 程序完成后，用随附的清洁工具将面条切成所需的长度。

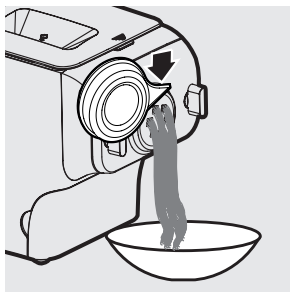
※ 向下移动清洁工具可切削面条。

※ 挤出时间取决于搅拌容器中的原料量。

※ 挤出过程中采用自动感应技术，总挤出时间从 6 至 14 分钟不等，搅拌棒将向后移动 1 至 3 次以抬起面团进一步挤出。这不属于机器故障。

※ 面条表面可能会有一些细面丝。这是正常的。

※ 如果水和面的比例不正确，挤出不会成功。在此情况下，请重新开始准备原料。



## 6 面条制作完成后，如果发现搅拌容器中有一些剩面，您可以按追加挤面按钮 (🕒)，然后按开始 / 暂停 (⏸) 进行追加挤面。追加挤面程序倒计时器的时间为 3 分钟。

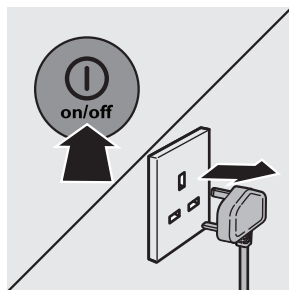
## 清洁



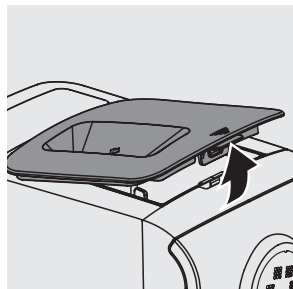
注意

- 清洁或拆卸本产品之前，请断开电源并拔出电源线。
- 请勿将主装置浸入水中。
- 请勿使用钢丝绒、碱性洗涤剂或磨蚀性清洁剂（例如汽油、酒精和丙醇）清洁产品。
- 每次使用后都要清洁产品，否则产品可能无法正常运行。
- 清洁产品时要加倍小心，以免被边缘割伤。
- 请勿使用洗碗机清洗机器和附件。

- 1 按电源开 / 关按钮 (ⓘ) 关闭面条机，然后断开电源。

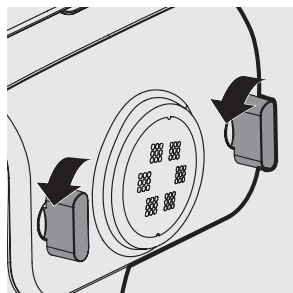


- 2 从产品上卸下搅拌容器盖。

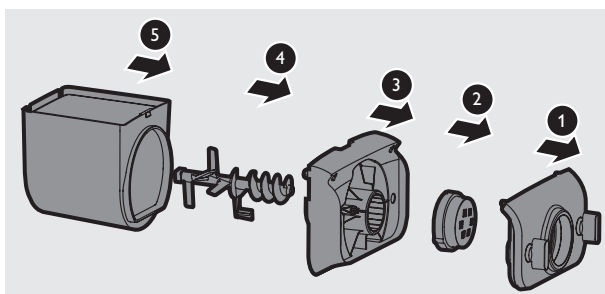


### 3 拧松前面板控制钮。

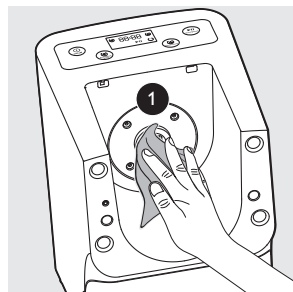
※ 前面板很重。取下时要加倍小心。



### 4 依次卸下前面板、塑形模块、塑形模块支架、搅拌棒和搅拌容器。

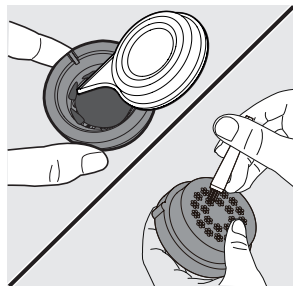
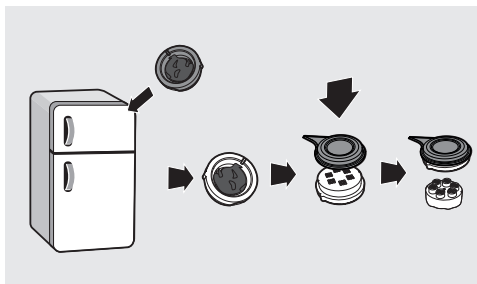


### 5 使用干布清洁放置搅拌棒的孔 ❶ 中残留的面。

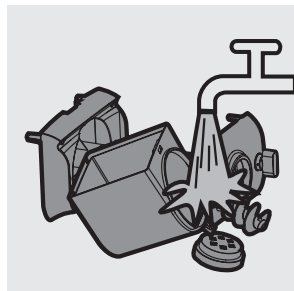


### 6 使用随附的清洁工具清洁塑形模块，清除残留的面。之后可以用水进行清洗。

※ 为获得更好地清洁效果，请将塑形模块放入冰箱中 2 小时。然后，使用清洁工具将孔中的面捅出。

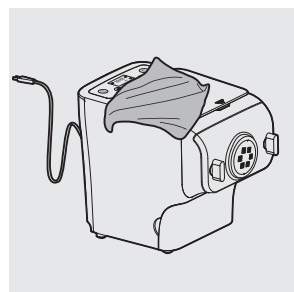


## 7 清洁所有可拆卸部件。



## 8 使用干布清洁主装置、控制面板和面条机的外表面。

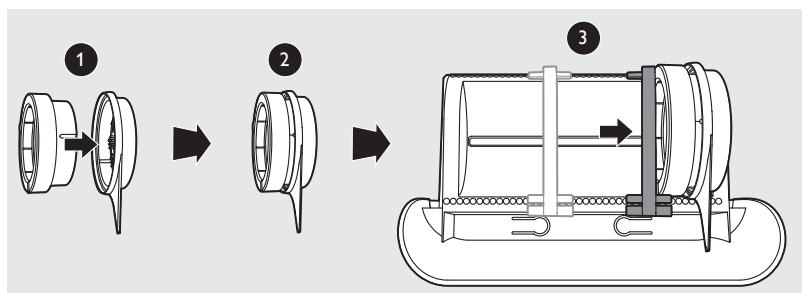
※ 清洁后，确保将所有部件和塑形模块存储装置完全晾干后再进行存储。重新组装面条机以备下次使用。



### 存储塑形模块和清洁工具

## 1 将塑形模块和清洁工具插在一起。然后将其放入存储抽屉中。移动滑动条固定塑形模块和清洁工具。

※ 确保将清洁工具和塑形模块晾干后再装入存储抽屉。



有关详细的面条制作方法，  
请参阅食谱。

面条制作食谱表

- ※ 为确保面条的品质，请使用高筋粉制作面条。按照推荐的比例添加原料。
- ※ 时令和各地区所用的原料可能会影响面 / 水比例。您可以根据推荐的比例进行调整。
- ※ 制作鸡蛋面或蔬菜汁面时，确保将蛋糊或蔬菜汁搅拌均匀后再倒入搅拌容器。
- ※ 对于上述之外的食谱，请参阅食品制作手册或根据上述食谱调整面 / 水比例。

面 / 水比例表			
面粉	普通面条	蔬菜面	鸡蛋面
	水（标记）	水（标记）	蛋水混合物（标记）
 1 杯 (约 250 克)	 1 杯面粉所需的水量 (约 85 毫升)	 1 杯面粉所需的蔬菜汁量 (约 85 毫升)	 1 杯面粉所需的蛋水混合物量 (约 95 毫升)
 2 杯量 (约 500 克)	 2 杯面粉所需的水量 (约 170 毫升)	 2 杯面粉所需的蔬菜汁量 (约 170 毫升)	 2 杯面粉所需的蛋水混合物量 (约 190 毫升)

## 故障检修

使用产品时遇到问题请查阅本章节中的内容。

指示灯未亮起。

- 电源插头未插好。  
检查电源插头是否插好。
- 未按下电源按钮。  
按下电源开 / 关按钮 (⏻)。

按下开始 / 暂停按钮 (⏻) 后，产品发出声音但不工作。

- 搅拌容器未装好。  
塑形模块或前面板未装好。  
确保按照用户手册正确组装所有部件。

加工过程中触发了安全开关，产品突然停止或突然重启。

- 前面板旋钮出现松动。  
确保牢固组装前面板。
- 面条机中装入的原料过多。  
每次可用最大面粉量为 500 克。如果加入了 500 克以上的面粉，请减少面粉量再制作下一批面条。

加工过程中，产品停机。没有警报声或闪烁。

- 面条机因长时间连续工作而过热。  
断开电源，让面条机冷却。为更好地延长使用寿命，产品的连续工作时间应不得超过 45 分钟。  
15 分钟后可重新使用产品。

产品在加工过程中停机，屏幕上显示 EEEE，指示灯快速闪烁并伴有警报声。

- 搅拌棒可能被一些异物阻塞。  
面团可能太干。  
选择了错误的程序。  
断开电源，清洁面条机，再次按照用户手册中的说明重启面条机。

搅拌容器中剩面过多。

- 面粉在使用前已受潮或面团太湿。  
存储时使面粉保持干燥。按照用户手册中的说明重启面条机。
- 使用之前未正确清洁搅拌容器、搅拌棒、塑形模块。  
使用之前，确保所有部件洁净。
- 搅拌棒或搅拌容器仍然是湿的。  
使用之前，确保所有部件干燥。
- 未按正确的顺序加水。  
面粉种类不适合。  
按照用户手册中的说明制作面条。

产品有少量漏水。

- 程序开始之前已经加水。  
按照用户手册中的说明，在程序开始后再加水。

搅拌棒空转，不出面条。

- 面 / 水比例不正确。  
从电源插座上拔掉插头，弃置面团。清洁面条机，重新正确称量原料，再次按照用户手册中的说明重启面条机。

## 产品信息

型号	HR2365/05
电机功率	200 瓦
电压	交流 230 伏 (50 赫兹)
尺寸 (长 x 宽 x 高)	215 毫米 x 343 毫米 x 300 毫米
重量	7.8 千克

※ 有关额定电压和频率信息，请参阅产品上的铭牌。产品信息如有更改，恕不另行通知。

## 回收

弃置产品时，请不要将其与一般生活垃圾堆放在一起，应将其交给官方指定的回收中心。这样做有利于环保。



## 保修与服务

如果您有问题，需要服务或信息，请访问 [www.philips.com/support](http://www.philips.com/support) 或联系您所在国家 / 地区的飞利浦客户服务中心。









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